Electricity on the Farm

A MONTHLY MAGAZINE FOR THE UP-TO-DATE RURAL FAMILY

10 CASH PRIZES will be awarded for the best titles for the above picture. *(See inside back cover for rules)*

APRIL
1937

Families in homes like these use –

HOTPOINT ELECTRIC RANGES

Famous Sealed-in-Metal Calrod Heating Unit Now Flattened to Make Electric Cookery Faster, More Economical Than Ever!

Electric cookery is no longer a luxury available only in city homes. The outstanding thrift of the new Hotpoint speed range is being proved every day in thousands of suburban and farm dwellings too. Inquire about the low cost of cooking electrically in your home.

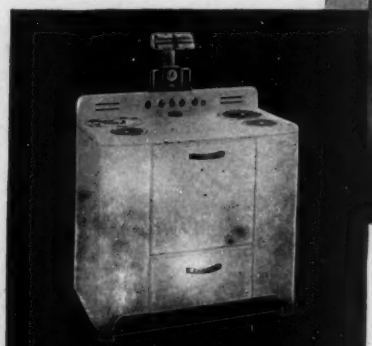
Hotpoint's newest, greatest development, the sealed-in-metal Flat Calrod heating unit, has brought real economy as well as record-breaking speed to electric cookery. Foods are cooked as fast as they can be cooked by any method! Current costs are materially less.

Whole meals virtually cook themselves in the new Hotpoint Ranges. You prepare the food, put it in the oven, set the "Chef's Brain" timer clock and take the afternoon off. At dinner time, open the oven and there's your meal—done to a turn—piping hot!

See the new HOTPOINT RANGES at your electric company . . . today.

Edison General Electric Appliance Co., Inc.

5610 W. Taylor St., Chicago, Ill.



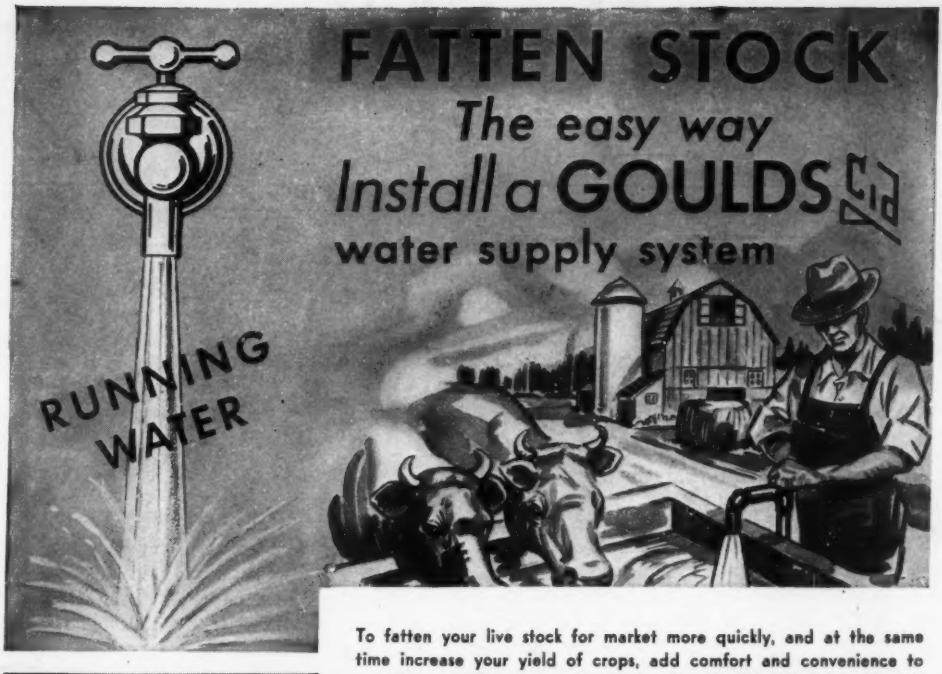
THE DORCHESTER—New features, including Porcelain Enamel Finish, Flat Calrod Cooking Units, Thrift Cooker, divided top, center oven, chrome lamp and matched condiment set.

CALROD—Hotpoint's metal-sealed Flat-top heating coil has revolutionized electric cookery—brought new speed, new economy, longer life to Hotpoint Electric Ranges.

Hotpoint

ELECTRIC RANGES AND WATER HEATERS

THE VOGUE—Hotpoint's new, modern style square-type water heater gives hot water every hour of the day or night without one minute's attention.

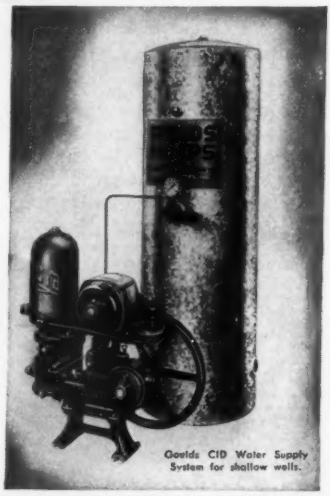


FATTEN STOCK

The easy way

Install a GOULDS CID

water supply system



Goulds CID Water Supply System for shallow wells.

To fatten your live stock for market more quickly, and at the same time increase your yield of crops, add comfort and convenience to your home, health to your family, install a Goulds CID Water Supply System. Only an abundance of cool, pure, running water brings you these benefits—permanently.

Even these many advantages are not all that you gain. Consumption of increased quantities of water by cows increases milk supply. The liberal use of water for cleaning stalls, floors and gutters improves sanitation. Plenty of fresh, free flowing water keeps children healthy, clean and happy—and costs but a few cents a day.

No investment you can make will add more to your family's comfort, or more to the value of your property, than a Goulds CID Water Supply System.

Extra strength in every part, fine materials and careful workmanship assure trouble-free, year-after-year service. Moving parts have been reduced to a minimum and are protected by automatic lubrication.

Goulds CID Water Supply Systems for deep or shallow wells are available in sizes to meet every need. Purchases can be financed under the F.H.A. If your local dealer does not handle the Goulds line, write for name of nearest Goulds distributor.

GOULDS

RUNNING WATER

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340 Fall St.
Seneca Falls, N. Y.
Please send me the name of the nearest Goulds Distributor. I am interested in a pump for ☐ deep well ☐ shallow well service.

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7007

April, 1937

Electricity on the Farm

Vol. 10, No. 4

THE CIRCULATION OF THIS ISSUE EXCEEDS 174,000 COPIES

EDITORIAL

HEAT THAT'S SAFE AND SURE

It did not take large industrial plants long to realize the value of electric heat in performing operations where accurate heat control was necessary. Today there is hardly a manufacturing operation requiring heat that is not performed in a large number of plants with the aid of electricity. Melting metals, tempering them, and processing chemicals and other products are but typical of the uses to which electric heat can be applied successfully.

It is logical that electric heat should find growing use in farm applications. Here, too, the accuracy and ease of control, the safety from fire, and the cleanliness all make it the ideal heat.

Whether employed for incubating and brooding, heating soil, seed germination, heating water, cooking or sterilization, it is equally satisfactory.

While it has long been used for incubating, brooding, water heating and cooking, its application to sterilizing of dairy utensils is of more recent development.

In this it is equally effective. It provides a sure heat easily controlled, safe and rapid. It's convenience is a guarantee that satisfactory sterilization will always be done. It thus provides assurance of sustained conformance to sanitation standards.

Much of the mess of older methods of sterilization, as well as most of the drudgery, has been banished by the use of electrical methods. And in accomplishing this, electricity has again proven its versatility as a farm helper.

FRED SHEPPERD.

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RUNNING WATER
YOUR FAMILY DESERVES IT

The entire family endorses the reliable MYERS

FRESH running water always available at the turn of a faucet—in barns and outbuildings, as well as in the home! How it speeds and lightens countless tasks—how it protects and sanitizes. Even livestock responds when drinking facilities are increased. Yet do not forget that an individual water system is an isolated unit. The moment its operation is interrupted, the water ceases to flow. That is why the absolute reliability of MYERS Water Systems has won such universal endorsement from thousands of farm families. MYERS Water Systems are so wonderfully well built that operating expense is greatly reduced; repairs are rarely needed. MYERS owners soon discover they can afford to use all the water they want to without skimping.

Fig. 2700

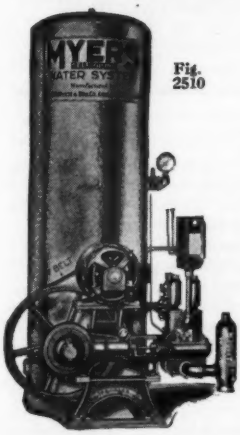

Fig. 2510

MYERS Electric Water Systems are entirely automatic. Styles and sizes to meet all needs; for deep or shallow wells. Write today for free booklet.

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MYERS WATER SYSTEMS

Take Off Your Hat to The MYERS

1937 "SUPER-DUTY" FRIGIDAIRE

Cuts Current Cost Amazingly!

Proves THRILLING ADVANCE IN *ALL 5 BASIC* FOR COMPLETE HOME REFRIGERATION

Ends "Cube-Struggle" and "Ice-Famine"! At last, the refrigerator that instantly releases all ice trays—*and all cubes from every tray,* with the New INSTANT CUBE-RELEASE!★ Also freezes more *pounds* of ice—faster . . . and stores 100% more ice-cubes in reserve, ready for use! Most complete ICE SERVICE ever known.

New 9-Way Adjustable Interior! Goodbye to old-fashioned crowding and dish-juggling. Now you get maximum shelf space *up in front.* And Full-Width Sliding Shelves, Cold-Storage Tray, new Super-Duty Hydrators, ALL adjust like magic to suit any size or shape of food! Most complete STORAGE SERVICE ever known.

Only Frigidaire has it! Instantly releases ice-cubes from tray, two or a dozen, as you need them. Yields 20% more ice by ending faucet meltage waste. See PROOF of its quick, easy action at your Frigidaire dealer's.

THRILLING—this thing Frigidaire has done for 1937! Thrilling for the new completeness it brings in ALL 5 BASIC REFRIGERATION SERVICES every woman wants and needs in her home!

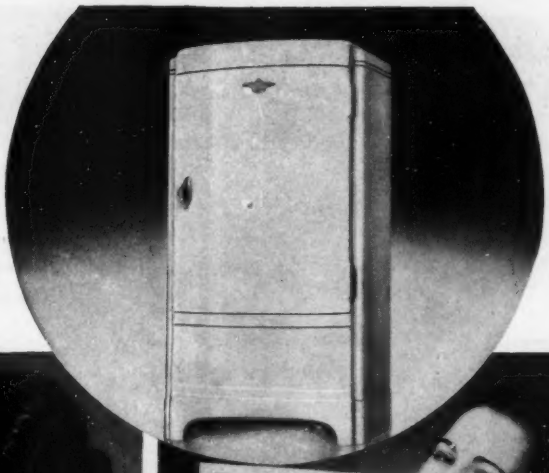
Now you can see PROOF that Frigidaire's complete Ice-Ability freezes more ice—faster . . . Stores 100% more ice-cubes in reserve . . . Instantly releases all ice trays, *and all cubes from every tray!* No more messing under the faucet, wasting ice, "freezing" your fingers.

Similarly, Frigidaire gives you PROOF of Greater Storage-Ability, with a new 9-Way Adjustable Interior . . . Greater Protect-Ability to keep every kind of food fresher, more healthful . . . Greater Depend-Ability and Save-Ability that bring amazing economies in food bills and operating cost!

Buy only on Proof of Super-Duty

WITH THE METER-MISER

SERVICES



Keeps Food Safer, Fresher, Longer! SAFETY-ZONE Cold in food compartment—*proved* by new Food-Safety Indicator with Dial on the Door, always in sight. *Plus* MOIST Cold for vegetables... EXTRA Cold for meats ... FREEZING Cold for ice cream and frozen desserts. Most complete PROTECTION SERVICE ever known.

Five-Year Protection Plan, backed by General Motors, on Frigidaire's sealed-in mechanical unit. This, together with Frigidaire's Sealed Steel Cabinet, Special Sealed Insulation, and Lifetime Porcelain or Durable Dulux exterior, all adds up to the most complete DEPEND-ABILITY ever known.

Make sure the refrigerator *you* buy gives PROOF of ALL 5 BASIC SERVICES. PROOF is especially important to farm homes, in avoiding future disappointment and regret. See the thrilling PROOF-DEMONSTRATION at your Authorized Frigidaire Dealer's store. Remember—the "Super-Duty" Frigidaire with the Meter-Miser costs no more than an ordinary refrigerator!

Only Frigidaire Gives You All These Advantages

The Meter-Miser ... Food-Safety Indicator with Dial on Door ... Instant Cube-Release ... Automatic Ice Tray Release ... 9-Way Adjustable Interior ... and dozens of other exclusive features!

FRIGIDAIRE DIVISION
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FRIGIDAIRE—MADE ONLY BY GENERAL MOTORS

Meet the Meter-Miser! See its lower operating cost *proved* by an electric meter *before you buy!* The Meter-Miser does Super-Duty at an amazing saving because it's the *simplest refrigerating mechanism ever built* ... Only 3 moving parts, *including* the motor ... permanently oiled, completely sealed against moisture and dirt! Frigidaire with the Meter-Miser saves enough on food and operating cost to pay for itself, and pay you a profit besides!

COOL THEIR FULL-RATED CAN CAPACITY BELOW 50 DEGREES IN AN HOUR OR LESS TWICE EVERY 24 HOURS

McCormick-Deering Dairy Equipment has a prominent place on the farm of Clifford C. Ball, Falconer, N. Y. He has a milk cooler, milker, and cream separator.

Safeguard Your Milk... Cool it Quickly in a McCormick-Deering Milk Cooler

McCormick-Deering Milk Coolers solve the cooling problem. They offer the safe, modern, easy way to protect milk against bacteria growth. Pneumatic water agitation, an *exclusive*, patented McCormick-Deering feature, used in connection with a built-up ice bank, makes it possible for these coolers to cool their *full-rated can capacity* below 50 degrees in an hour or less *twice* every 24 hours. And regardless of the weather, cold temperatures are maintained automatically.

Three McCormick-Deering Milkers do all the milking on this farm.

Investigate the McCormick-Deering line of Milk Coolers, Milkers, and Cream Separators. These efficient dairy units are great aids in keeping up the grade of milk and cream. The investment you have in your herd demands such protection. Ask the McCormick-Deering dealer for full information.

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CREAM SEPARATORS • MILKERS • MILK COOLERS

HOT WATER AND STEAM WITHOUT FIRE

By BEN MAXWELL

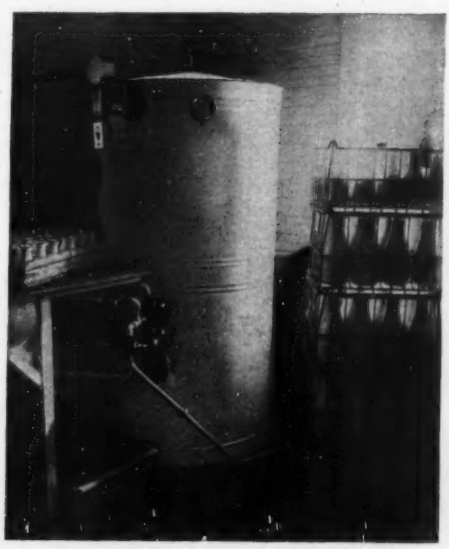
WHEN J. J. Roberts of Salem, Oregon selected a name for his new dairy he decided to call it the Sunshine Dairy. Those, however, who know of the modern equipment utilized by this efficient and sanitary milk plant call it "the all-electric dairy." And facts at this all-electric dairy do not belie the name. Here an electric-steam boiler, five motors and plenty of electric lights relieve three employees of much traditional drudgery and enable the Sunshine Dairy to maintain consistently high scores for sanitation according to requirements of the United States Public Health Service.

The electro-steam boiler is of 60 gallons capacity. It supplies steam for the sterilization room, plenty of hot water for washing equipment that cannot be placed in the steam room and water near the boiling point for scrubbing and cleaning, all at a cost not to exceed $11 a month. In the sterilization room, heated by steam from the electric boiler, a temperature of 180 degrees is maintained for not less than 15 minutes. Then a vent in the ceiling is opened and the steam is allowed to escape. Cans, buckets, bottles in the sterilization room, however, are by now heated sufficiently to dry themselves and remain in a sterile condition until needed in the milking barn. In addition to these uses the boiler supplies the warm water used in washing the udders at milking time.

Heat for the boiler is supplied by 7000 watts of electricity. An element of 4000 watts is hooked up to a pressure switch that cuts off the electricity when the steam pressure reaches 75 pounds. Another element of 3000 watts is turned on in the morning when milking starts and off again when the milking is done. Water for the boiler is supplied through a manual control injector that may be put into operation while the boiler is in use. Use of the boiler reduces fire hazard to zero.

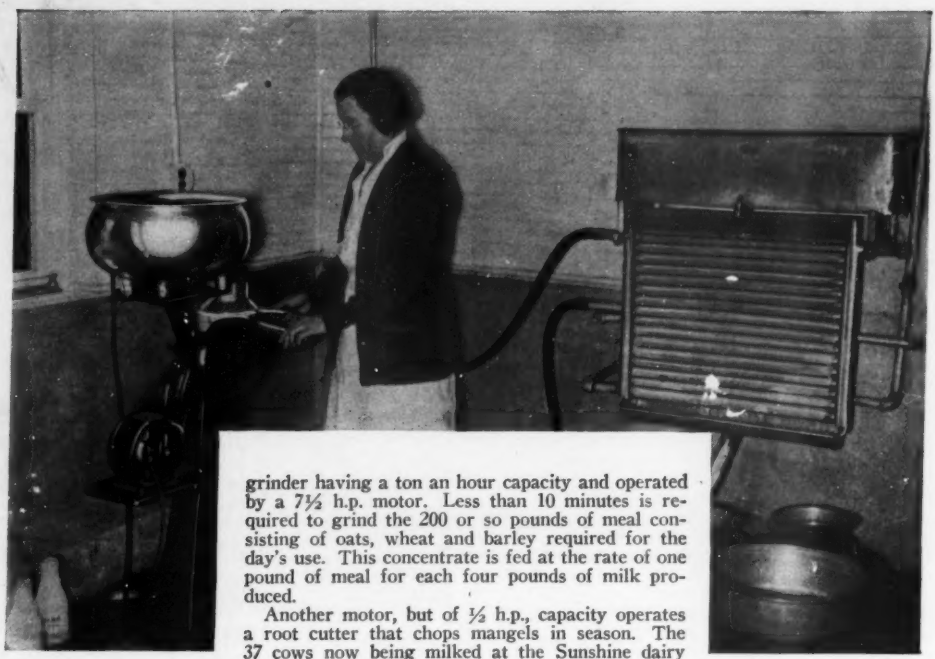
Within 10 minutes after being drawn from the cow by a milking machine, milk at the Sunshine Dairy is passed through a cooler and chilled to 40 degrees. It is immediately bottled and placed in a walk-in box until delivery time. Temperature within the walk-in box is kept between 35 and 40 degrees by a refrigeration machine operated by a one h.p. motor and circulating brine. A small motor circulates the brine through the milk cooler.

The grain for this dairy herd is ground in a



Upper: Sterilization of this equipment, thanks to the electric boiler, is achieved in 15 minutes at 180 degrees.

Lower: An electro-steam boiler provides an abundance of steam and hot water for washing and sterilizing without fire hazards.



Above: A small electric motor efficiently operates the separator, while brine for cooling is circulated through the cooler.

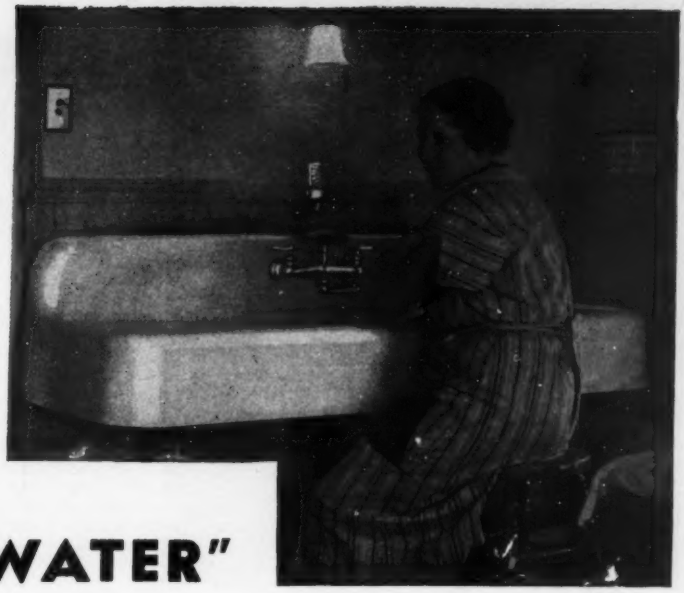
grinder having a ton an hour capacity and operated by a 7½ h.p. motor. Less than 10 minutes is required to grind the 200 or so pounds of meal consisting of oats, wheat and barley required for the day's use. This concentrate is fed at the rate of one pound of meal for each four pounds of milk produced.

Another motor, but of ½ h.p., capacity operates a root cutter that chops mangels in season. The 37 cows now being milked at the Sunshine dairy consume aproximately 500 pounds of ground mangels each day but the time required for slicing them is only 10 minutes.

Two other motors may be observed in operation at the Sunshine Dairy. One, of small power rating, runs the separator and the other, a motor of two h.p. operates the dairy's deep well water system. Maximum pressure is 90 pounds.

Daily milk production at Sunshine Dairy is approximately 1000 pounds, each cow averaging close to 25 pounds. Some 250 quarts and 50 pints of raw, grade A milk are delivered daily in addition to whipping and table cream. Sunshine milk at the Pacific International Livestock Exposition received a silver medal and a scoring test of 98.3 per cent.

Below: This general view of Sunshine Dairy shows wagons in place to receive litter and manure as it is removed from the barns.



One of the greatest conveniences in the farm home — the kitchen sink with water under pressure.

"WATER, WATER"

By R. R. PARKS[1]

A FEW days ago I picked up a bulletin entitled, "The Role of Water in a Dairy Cow's Ration."[2] I was struck with the thought of how deeply science will often go to prove by exact measure the things that most of us have for many years taken for granted. Certainly the "role" of water should be very important to an animal whose chief product—milk—contains nearly 90 per cent water. I read further, and found that without ample water an animal cannot properly digest the food it eats, and that the water consumed is almost in direct proportion to the amount of food eaten. This, again, is what we would expect.

Reading further I found that water has a two-fold purpose in a farm animal: first, to carry and distribute food in the body, and second, to remove waste matter or poisons and residue from the feed eaten. Of special interest, I found that a poison called "urea" comes from high protein diets, and it is necessary to have sufficient water to carry this poison out of the system or it will do considerable damage to the animal. I also found that approximately 70 per cent of the water taken in by the animal is used for flushing the system and removing wastes. The other 30 per cent is divided about equally between evaporation through the skin and production of milk.

It was interesting to note that a farm animal has a cooling system just as does the farm engine. A certain amount of "combustion" of fuels or feeds goes on inside the animal, so, to regulate that temperature, water is evaporated through the pores of the animal's skin. This was illustrated by the fact that the cow uses more than twice as much water through evaporation in summer months as she does in the winter months. It was interesting to note that although the amount of milk given was reduced about a fourth when the water ration was reduced one-half, the composition of the milk did not change. Some of us might have guessed that the milk would have become "more concentrated."

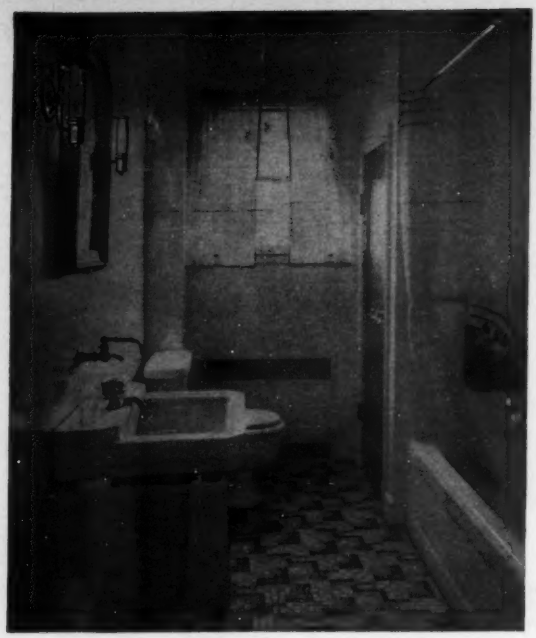
I found that other bulletins on the subject of water for farm animals arrived at about the same conclusions as this one, namely, that water is most essential and is needed in liberal quantities for proper digestion of feeds, elimination of body wastes and poisons naturally in feeds, regulation of body temperature, and above all for weight gain, growth, production and reproduction. I found, too, that animals have a preference and will drink their required amount of water more readily when the temperature of the water is right—that is, reasonably warm in winter and reasonably cool in summer.

Because of the fact that water is so essential to successful handling of livestock, attempts should be made to improve methods of "watering" and to supply the water at a lowered cost and with greater convenience to the farmer. The farm with highline electric service is certainly favored in this consideration.

The cost of electric pumping is ridiculously low. I recently heard a livestock farmer remark that he had "pulled a boner" to pay $25.00 for having his windmill repaired. In checking his electric costs, he found that his electric pumper could have supplied water to the whole farm for the next seven years with $25.00 worth of electricity.

The average farm pumping outfit will deliver 1,000 gallons of water and use 1½ kilowatt-hours of electricity. For the farm family of five that uses between 25 and 30 gallons of water per person per day (complete plumbing facilities) the daily

[1]Extension Specialist in Agricultural Enginering, College of Agriculture, University of Illinois, Urbana, Illinois.
[2]South Dakota State Agricultural Experiment Station Bulletin No. 175.



Left: This modern bathroom is furnished water from a very inexpensive and simple electric water system.

Below: The giant windmill operates only when the wind blows, but the small but dependable ½-H.P. motor stands ready for operation at all times.

electricity cost would be approximately 1 cent at a 5c per KwH rate. At this same rate, the cost of pumping water for livestock would be a little over ⅓ of a cent a barrel. If the boy who pumps water for thirsty work-stock when the wind will not blow in hot summer knew his energy was worth only ⅓ of a cent for every barrel of water he pumped—would he quit?

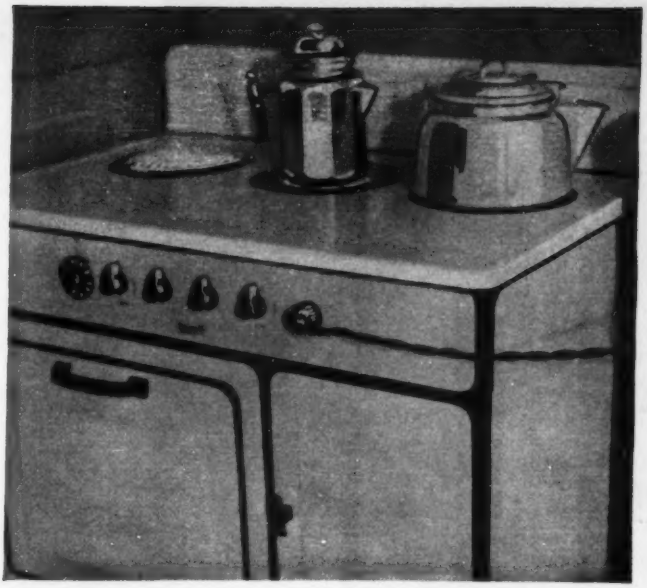
That brings us to the problem of pumping, which is usually considered first by a new user of electricity. Wind being "free" power, is not subject to the control we would like to have over it. Big reservoir tanks and stock tanks are built to suit the whims of the wind when it does not care to blow regularly, but even then it is sometimes necessary to pump by hand or supplement the wind power with other power for the hotter seasons of the year when water is needed most and the wind blows least. Many farmers already have their pumps equipped with gasoline engine pumpers for use when the windmill will not operate. The engine, however, becomes worn or troublesome and it is desirable to replace it with an electric motor. Although ¼ and ⅓ H.P. motors are often used to replace small gasoline engines, the safest recommendation is a ½ H.P. motor. A larger pulley should be placed on the pump jack because of the higher speed of the electric motor. Your power company, or pump dealer, can estimate the size of pulley needed.

Where there is no pump jack already in use, or when a replacement is needed because of wear or broken parts, the market offers many new and improved electric pumpers—totally enclosed gears, automatic oiling, straight lift, slower upstroke in comparison to the down-stroke are only a few of the improvements to be found.

Sometimes the pump is so badly worn that it is economy to replace the whole system when contemplating changes. I recently saw a 3 H.P. pumping outfit on a deep well replaced by a ¾ H.P. new electric pump which handled more water and did it for less than half the electricity used by the older, complicated system. The floor space required for the new system was a small fraction of that required for the old. And the new equipment is automatic, whereas the other outfit required daily attention.

Many otherwise "electrified" farm homes are still carrying fresh water from an electric pump in the back yard and pumping cistern water by hand at the kitchen pump. Water is carried before breakfast, water is carried for the morning work about the house, water is carried for the noon meal, water is carried afternoon and evening every day of the year—when an investment of $300 and an operating cost of a cent a day would usually eliminate this inconvenience and result in cleaner, healthier homes.

Safe cooking for Mrs. Sutton.



NOT WITH THESE EYES

By VERA B. MEACHAM

IF you are following No. 20 from Cleveland to Erie, you will pass the road, probably without noticing it. It strikes off to the right, a narrow winding cinder trail that looks as though it led with no particular aim, into an alder swamp.

We would not have noticed it at all if Mrs. Dunlap, a home service specialist for the Huddleston Power Company, had not been with us to find the way.

"We turn here," she called suddenly, when the road was right upon us.

We swung sharply away from the lake and bumped along over half a mile of rough track that led us past several ramshackle shanties overrun with dogs and tin cans, and by one or two little frame houses anxiously establishing themselves on the fringe of the swamp.

"You know it doesn't look like very much from the outside," Mrs. Dunlap said apprehensively. "I hope you aren't going to be disappointed. Now, stop. This next one's the place.

Turning off the road took us into a drive that started toward the house, but ended, precipitately, just before it got to a great hole that looked like an open cellar, ended as a drive, that is, but went on as a narrow path, skirting the cellar, and leading with the help of two boards laid side by side, up to the steps of the porch.

It wasn't, as Mrs. Dunlap said, much of a place. Just one room at the left, and another at right angles to it with a gable facing us. It had been put together with boards of all widths, and varying lengths, boards with the faded paint of a dozen colors still clinging to them. Only the window casings were bright and new and unpainted.

Across the kitchen wing stretched a screened porch, a litter of boxes, a washing machine, and old rag rugs.

"I'll have to go first," said Mrs. Dunlap. "The Sutton's have an awfully fierce dog, and she will have to tie him up before we get out. She knows me and she'll let me in."

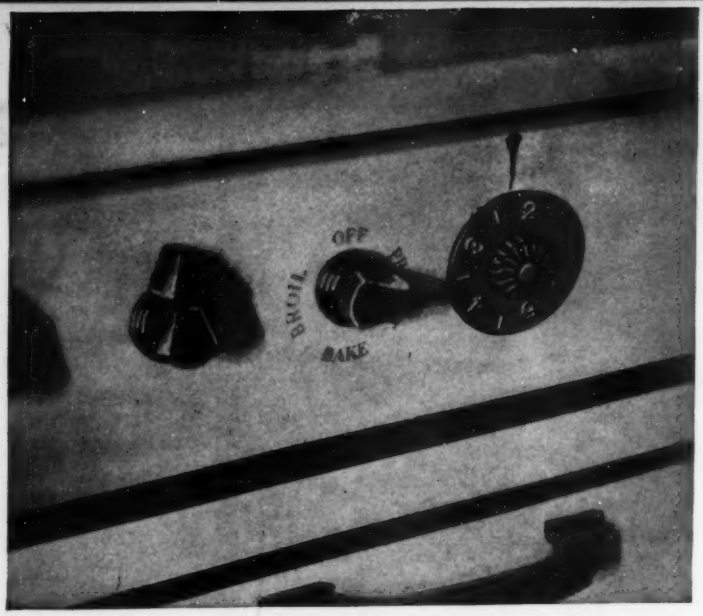
So we stayed in the car and waited while she picked her way between the puddles on the shale path, her skirt brushing against the late yellow zinnias that straggled along the edge of the garden at the left.

"Hello. Hello, Mrs. Sutton," she called, rattling the screen door.

When the kitchen door opened, a great brute of a dog flung himself out, pawing at the screen, and snarling at Mrs. Dunlap as she held it shut with all her might. Behind the dog came a tall spare woman who walked with careful steps, one hand stretched out before her, because she was walking in the dark.

Mrs. Sutton is blind.

With a vigorous tug at his collar, she pulled the dog back into the kitchen and came again to unlock the screen for Mrs. Dunlap. After they were in, the dog, satisfied that the visitor was a friend, slipped out to sniff about the car. He barked at us once or twice, warningly, and then hurried off on some errand of his own that



This is the dial she can read by hand.

kept him busy during the remainder of our visit.

In a little while the door opened and the two women came out toward the car together. This time Mrs. Sutton had on a black velvet dress with a deep lace yoke. We knew on the instant that the Sutton's had been more prosperous in the '28s or '29s, for the dress came just below her knees. The ups and downs of dress hems since those days held no significance for Mrs. Sutton. She met us with the calm confidence that she was rightly, even impressively dressed for visitors who dropped in unexpectedly on a busy Sunday.

To be sure the effect was slightly marred by an old sweater she had drawn on over it, but still she carried herself proudly. Her black hair, worn short and combed back rather severly from her dark skinned face, was streaked with white. Her eyes, grey and vacant as the windows of an empty house, never met ours. Only her mouth, her strong, generous, mobile mouth curved to reveal each changing thought.

I suppose the sweater must have been bothering her, at that, for she said almost at once after our greetings were over,

"I hope you'll excuse this old thing. I pulled it out of the trunk this morning because it is getting so cold."

Mrs. Dunlap had already told her that we had come many miles to see her because we were interested in learning how she gets along with her new electric range, so she was eager to talk about it.

"Will you tell me first of all why you wanted an electric range," I asked, plunging headfirst into the subject.

"Safety," she replied without hesitation. "That's the whole thing. I don't have to play around with matches and worry about oil as I did before. Now, I've gotten away from any flame at all. And you know a flame will shoot out and a flame will work up. And I couldn't tell when it did. But won't you come in so you can see my range?"

The kitchen was a cluttered little place. Across one end stood the sink, with a faucet for cold water; next to it a big radio, and in the other corner, the new electric range. Just at the left as we came in, the kitchen table took up most of the space under the window. It still held a big box of Saturday's groceries and the dishes from breakfast. Across the narrow room we saw a sewing machine, and a small heating stove with a low chair near by. This left just room on the wall that separated the kitchen from the bedroom for a kitchen cabinet.

On the walls and ceiling some one had nailed patches of corrugated paper that looked like boxes unfolded and laid out straight, had nailed them in place with meticulous neatness and accuracy. As soon as we got in Lass lumbered off her chair by the stove and came snuffling around our ankles. Lassie was a very old cocker spaniel; she wheezed and snortled and gulped as she pushed her head into my hand.

I was getting anxious to go over and examine more closely the round metal disc that covered the regulator on the front of that range, but Mrs. Sutton wanted us to go into the other room.

We couldn't go very far, really.

Just inside the door an oldfashioned, low dresser with a broad top crowded against the wall. In front of it across a passage too narrow for any but thin folks to manage, was the bed, a plain pine bed made up neatly under a white spread.

There were a couple of windows over the bed and another at the front of the room, covered with little white, ruffled curtains. The rest of the room was pretty well filled by a bulky overstuffed davenport whose arm came almost to the foot of the bed, and by a heavy chair under the front window. Both of these were completely covered with clean old flour sacks, pinned together with a hundred pins.

They were waiting for better times.

But the Sutton's haven't been sitting around waiting. Not at all, not even during the four years when Mr. Sutton had no work.

"He just went back to work last fall," Mrs. Sut-

ton explained. "If he hadn't got a job, I couldn't have had my range."

But somehow from their savings they got this little lot with its shale and its neighboring swamp. They have built this house, most of it with their own hands, and they have dug a cellar for the bigger house they are going to build some day. Of course, I don't actually know, but somehow, I have a feeling that no matter how bad things got, the Sutton's were never on relief.

I am sorry I didn't meet Mr. Sutton.

We had murmured politely over their plans for a house, and I had turned to go back to the Kitchen when I saw that Mrs. Sutton was not coming. She still stood in front of the window, fingering one of the ruffled curtains wistfully.

"I do all my washing and ironing myself," she said. "My husband says I can do his shirts as well as the laundry can. It isn't so hard to iron because I can feel when things are finished, but I can't feel when things are clean."

She dropped her voice a little.

"Is, is this curtain really clean?"

"Oh, yes," I answered as soon as I could trust my voice. "It is perfectly clean and beautifully ironed, Mrs. Sutton."

She gave a little relieved sigh.

In the kitchen Mrs. Dunlap and my husband had finished taking a picture of the range.

"I've had this stove since last August," Mrs. Sutton said as we went back to them. "I got one with the units across the back because that way I always have a table between me and the pans. There are not handles to catch my sleeve and whirl the pan off onto the floor. There isn't any chance of hitting them with my arms reaching across.

"I remember how my husband laughed at me the second day I had it because I went over and got a match to start the fire."

She leaned over and opened the door on the left of her range. "My well cooker is here, and I'm glad because I can have it and still have three burners on the top of the stove. I can pull it out like this to work with."

"Do you use it a good deal, Mrs. Sutton?" asked Mrs. Dunlap.

"Oh, yes, a lot. I make soup in it and fricassed chicken with dumplings. That's my husband's favorite. And I bake chickens and make pot roasts."

"How about the oven?" I prompted.

"The oven?" Mrs. Sutton smiled proudly. "When we first got the range that did sort of have me stumped. My husband used to set the dial at the temperature I wanted before he left in the morning. Then it would be right when I got ready to turn the oven on. But that way I could never change my mind about what I wanted to do, and I couldn't add anything to my dinner unless I happened to have the right temperature for it. I didn't like that. I wanted to be able to do everything with my range myself. So I told the power company what trouble I was having. They wrote the factory, and before I knew it, out they came with this new disc for my regulator. It fits right over the other and I can feel the raised figures on the edge.

"They didn't have to make those figures so big, though. I could have read them. But that disc will come off," hastily. "I told them that I didn't want them to do anything that would spoil my range because some day maybe I won't need this on it."

Miss Van Deman holds the original cook book, "Aunt Sammy's Radio Recipes". She and Mrs. Yeatman are comparing it with the bulky volume in Braille.

Mrs. Sutton reached out toward the dial. "See, I can set it for anything I want. 300. 350. 450." She turned toward us triumphantly.

"And how about the timing?" I asked.

Before she answered she stepped over to the radio and reached with groping fingers for the alarm clock that stood there.

"There isn't any glass on it. I can feel the hands. Oh, I can tell time within two minutes."

"So it's not only safe for you to use, but it's mighty convenient, too, isn't it?" put in Mrs. Dunlap.

"Yes," Mrs. Sutton nodded vigorously. "And clean. Cleaning isn't an easy job. Take the floor, now, I have to get down and wipe it up because I'm never sure when I sweep it that I haven't left a path of dust somewhere. With this stove I know all I have to do is wipe it off just with a damp cloth and I can be proud for anyone to see it."

"What recipes do you use?" I asked her curiously.

"Old ones that I can remember. Ones I memorized long ago."

"How about the radio?" I asked, for she had told us that ordinarily the radio was turned on at 7:30 and ran until 11:00 at night.

"No, I can't get them," she replied. "They come too quick for me to memorize."

A good many blind women do listen to radio recipes. Miss Ruth Van Deman, Chief of the Information Division of the Bureau of Home Economics in the United States Department of Agriculture, tells me that they have had many replies to their radio recipe programs from blind cooks. In fact, those programs awakened so much

A page of recipes.

interest that several years ago Mr. Charles F. Campbell, formerly director of the Detroit League for the Handicapped, asked if he might put out in Braille the small cook book "Aunt Sammy's Radio Recipes" that Miss Van Deman and Mrs. Fanny Yeatman had written.

"His organization," said Miss Van Deman, "working with the Detroit Junior League had reproduced quite a number of books for the blind, and he was very anxious to have a cook book in the series."

They were glad to give Mr. Campbell permission to have the book reproduced. This was back in 1930. At that time the book was being revised and before the revision was complete, Congress had appropriated $100,000 for Braille books. The expensive work of making the plates was cared for by this fund.

"Then the Clovernook Printing House at Mount Healthy, Ohio, took over the distribution of the books," wrote Miss Van Deman. "The regular price would have been $2.00 but some member of the Junior League gave enough money to have 750 of them sold at 50c apiece."

In May, 1932 the book was ready. It had been advertised in several Braille magazines and through local organizations for the blind. Through the influence of the library of Congress the book was put in all of the libraries for the blind throughout the country, and Miss Van Deman says she hears that it is sometimes in greater demand than many of the other books in the collection.

But Mrs. Sutton does not read Braille. Just seven years ago she could read any cook book or pick her recipes out from the magazines she took. She must depend on remembering those recipes now.

"I see you have been canning some beans," Mrs. Dunlap was looking at the row of glass jars on the top of the cabinet.

"Yes, I try to economize every way I can. My husband brings home a side of pork and I try it out and get my own lard. The vegetables come from our garden. Mr. Sutton doesn't have much chance to work in it though. He leaves at 6:30 in the morning and doesn't get back until ten at night. We have dinner at ten-thirty. Today he expects to be back earlier, and I'm going to have dinner at six.

During those sixteen hour days when her husband is working or driving back and forth over the long road into Cleveland, Mrs. Sutton is never lonely. Lassie, Tommy, the mother cat, and the big watch dog lend their constant companionship. Continued stories, drama and music pour into that little patchwork shack through the radio. If they only knew it, speakers for the Rotarians, the Lions, the Gyros in cities for miles around, all of them are talking to Mrs. Sutton. The news broadcasts are her daily papers.

As we were getting up to go, she suddenly remembered she wanted to ask Mrs. Dunlap about the length of a sweater she was knitting. Yes, she was knitting a sweater, designing it herself as she went along.

She pulled out the drawer of that big dresser. An involuntary exclamation of admiration escaped me. She lifted her head uncertainly.

"I was just admiring that drawer," I said in some embarrassment. Everything, literally everything was neatly rolled or folded and piled in place. "It's so beautifully neat," I stumbled on. "I was just wishing that I kept my things like that."

A little smile twisted Mrs. Sutton's mouth.

"When I have to remember where every blessed little thing is," she said, "I can't afford a jumble."

I opened my mouth but something had happened to my voice. And to the pit of my stomach. I didn't feel a bit better either when Mrs. Dunlap pointed to a lip stick on the dresser top.

"You old fuddy duddy," I fumed to myself as we went to the door. Mrs. Sutton is not sad. Nor is there anything in her gallant, energetic attack on life to justify our silly, sentimental tears. We wiped them away so they might not show in our voices.

"I can't bear it when people pity me," she said with some fierceness as we said goodbye. "It just makes me boil. 'Poor thing!' they say. I think 'poor thing, yourself!' I'm just as happy inside as you are."

COOLING for QUALITY

By T. E. HIENTON

COOLING milk properly is one of the important factors involved in the production of milk of high quality. Proper cooling signifies cooling to 50 degrees F. or less immediately after milking. Electric milk cooling equipment is proving to be the most reliable, most satisfactory and frequently the cheapest source of refrigeration for reducing the milk temperature to 50 degrees F.

The importance of proper cooling of milk is being recognized to an increasing extent as evidenced by the number of cities which require cooling to a given temperature. The majority of them follow the requirements for cooling as specified in the United States Public Health Service, Milk Ordinance, namely 50 degrees F. for Grade A milk and 60 degrees F. for Grade B milk.

Certain cities, such as Houston, Los Angeles, New York and San Francisco require that milk be cooled to 50 degrees F. or less immediately after drawing from the cow and be held at that temperature until delivered except during the pasteurization process, if it is pasteurized. Several states including North Carolina, New Hampshire, Vermont and Wyoming require that all milk must be cooled to 50 degrees F. In others, only Grade A milk must be cooled to that temperature.

A study was made of the factors which affect the quality of Grade A milk and premium paid to producers by members of the New Hampshire agricultural experiment station from 1931 to 1933. Results were published in Bulletin 291 of that experiment station in March, 1936. The study involved 82 Grade A and 20 Grade B producers shipping through one receiving station and 24 Grade B producers shipping through a second station.

Loss of premium, as shown by the study, was 20 per cent due to poor cooling The following important discussion of milk cooling problems is quoted directly from the bulletin:

"Milk Cooling problems caused trouble for one-fifth of the producers with bacteria counts over 25,000, mostly from May to October. The fact that more cooling troubles were reported for September (as in sterilizing) than any other month reflected the general tendency to be short of ice at the end of the summer. The principal factor in the cooling problem was that the milk was not cooled below 50 degrees F. soon after milking; especially the cooling of the milk after it reached 60 degrees F. was too slow.

"Among the items that brought about this condition were: tank too small, lack of ice in tank,

Above: Milk cooling tank on William Hanning dairy farm near Evansville, Indiana.

Below: Milk cooler in use on Purdue University dairy farm, Lafayette, Indiana. Records are kept on cost of cooling.

KEEPING MILK PURE WITH THE AID OF ELECTRICITY

Upper row (left to right): Pasteurizer with motor driven agitator on the Clarence Mathews farm, South Bend, Indiana; a 12-can tank type milk cooler in service on the Reliable Dairy Farm near South Bend, Indiana; bottled milk ready for delivery being placed in an electric cooler on the Twin Elms Dairy near Springfield, Missouri.

Lower row (left to right): Cooling and bottling milk on the Moore-house Dairy Farms, Lafayette, Indiana, an electric refrigerator cools the brine which is circulated through the cooler; electric water heaters in the milk house are rapidly becoming indispensable for sanitation; electrically equipped milk house on the dairy farm of Fred. Schornstein, Kokomo, Indiana, where milk is cooled by electric refrigeration.

Left: Storage-tank type electric dairy refrigerator on Reliable Dairy Farm, South Bend Indiana.

Below: Dairy farm of Mervin Eby, Wakarusa, Indiana, where electric refrigeration has been used to cool milk since 1926.

and ice put in tank at milking time instead of keeping tank iced between milking periods. The last of these conditions was found where non-insulated tanks were used. Those using insulated tanks had ice in the water continually, and often a piece of ice would not be entirely melted in three days' time, which meant that the temperature of the water was 37 degrees F. or lower. Some did not strain the milk after milking each cow because it was too far to the milk house. Others set the can just outside the barn during milking instead of following the approved practice of putting the can into ice water and cooling the milk as soon as possible so as to stop bacterial growth. One producer found it necessary to rebuild his tank so as to raise the water level higher on the necks of the cans. He installed a new cork-insulated tank which required less ice and also corrected the trouble. In general, those who had insulated cooling tanks used about 40 pounds of ice for every 100 pounds of milk cooled. Many times where non-insulated tanks were found, slow and unsatisfactory cooling took place even though twice as much ice was used per 100 pounds of milk."

The use of electric milk cooling equipment would have eliminated several of the factors experienced above where ice was used in the milk-cooling tank. The shortage of ice at the end of the summer would obviously not have occurred. The slow rate of cooling after 60 degrees F. was reached would not have been experienced with modern electric milk coolers equipped to agitate the cooling water in the tanks. There would be no lack of ice in the tank if equipment of proper capacity were installed and the ice built up around the coil would provide sufficient refrigeration to properly cool each lot of milk as it is placed in the tank.

The matter of insulation in the tank is just as important, where milk cooling tanks were cooled electrically, as with ice. Studies made of five insulated milk-cooling tanks at the Purdue University Agricultural Experiment Station showed a variation of nearly 100 per cent in heat loss during 24 hours. Results indicate that the minimum thickness of insulation (cork board or equivalent) in walls and bottom should be 3 inches and in the top 2 inches.

Cost of Electric Milk Cooling

An item of great importance to the milk producer in selecting equipment for milk cooling is that of cost. Costs for cooling milk with ice and electric refrigeration in wet storage tanks have been reported from the agricultural experiment stations of Connecticut, New York, Oregon, Rhode Island and Vermont. Costs of electric milk cooling include not only power cost but interest, depreciation and maintenance as well.

Anderson of Connecticut reported: "The average total actual cost of cooling 100 pounds of milk with electricity in the wet storage type of cooling tanks on seven farms was 15.07 cents. When power is rated at 3 cents per killowatt-hour the cost of cooling 100 pounds of milk was 10.78 cents." Buckman of New York reported a total cost for electric milk cooling of 11.4 cents per 10-gallon can cooled or 13.2 cents per 100 pounds, with electricity at 4 cents per kilowatt-hour and an average of 13.7 cents per can cooled with ice or 15.9 cents per 100 pounds.

Price of Oregon reported a total cost of 6 cents per 100 pounds of milk cooled by electric refrigeration with electricity at 3 cents per kilowatt-

(*Continued on page 22*)

FASTER MILK COOLING AT LOWER COST

ESCO NI-AG-RA

Exclusive features of the New Esco "NI-AG-RA" Milk Cooler give you:

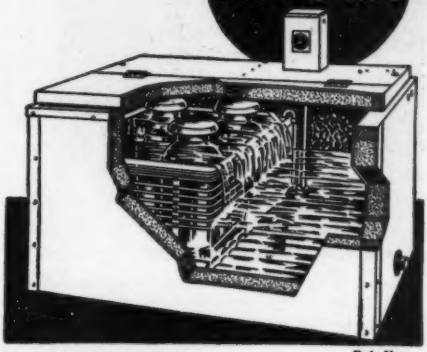
LOWER BACTERIA COUNT . . .

HIGHER QUALITY MILK . . .

BETTER PROFITS . . .

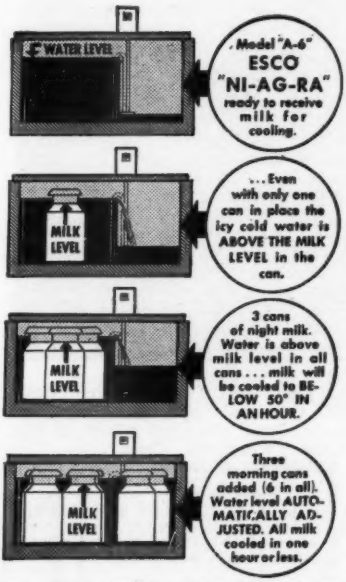
A GUARANTEED MARKET

You get all this at the lowest operating cost with the New Esco "NI-AG-RA."



Pat. Nos. 1,782,840 and 1,982,570

LOOK AT THESE PICTURES



Model "A-6" ESCO "NI-AG-RA" ready to receive milk for cooling.

...Even with only one can in place the icy cold water is ABOVE THE MILK LEVEL in the can.

3 cans of night milk. Water is above milk level in all cans . . . milk will be cooled to BELOW 50° IN AN HOUR.

Three morning cans added (6 in all). Water level AUTOMATICALLY ADJUSTED. All milk cooled in one hour or less.

The New ESCO "NI-AG-RA" Milk Coolers range from 2 to 21 can capacity.

No other Milk Cooler keeps icy cold water up around the neck of every can above the milk level . . . whether one can, half, or full capacity is in place—because no other milk cooler has the Patented Automatic Constant Water Leveler.

You also get in the New Esco "NI-AG-RA" complete circulation and positive controlled agitation of the entire cold water bath. This cools ALL your milk to 50° or lower in one hour . . . and then the Circulator-Agitator shuts off automatically! Your entire daily production (morning and evening) is properly cooled and kept cold until shipped. Full storage for both milkings.

NO OTHER MILK COOLER HAS THESE EXCLUSIVE FEATURES. That is why you owe it to yourself to SEE THE NEW ESCO "NI-AG-RA" before you buy your milk cooler.

CLIP COUPON TODAY

(or send postcard)

Get new Esco Booklet. . . . Tells why the New Esco "NI-AG-RA" will cool your milk with LESS WORK . . . and at LESS COST.

ESCO

ESCO CABINET COMPANY
584 E. Biddle St., West Chester, Pa.

Gentlemen:

I am shipping ..... cans of milk a day. Please send me complete information on the New ESCO "NI-AG-RA" Milk Cooler.

Name .....

Address .....

P. O. ..... State .....

Milk house on dairy farm of William Hanning, Evansville, Indiana. The compressor which cools the milk on this farm is located just outside the milk house.

hour and 14.2 cents per 100 pounds with ice at ½ cent per pound. Corbett of Rhode Island reported an average cost of cooling 100 pounds of milk using electric cooling systems with wet tanks was 12⅔ cents, and 10 cents per 100 pounds of milk cooled by ice at 42 cents per 100 pounds. Newlander of Vermont reported the cost of cooling milk with electricity, wet-storage method, was 15 cents with electricity at 5 cents per kilowatt-hour and with ice 14.5 cents per 100 pounds milk, with ice at 40 cents per 100 pounds. In the last case with electricity at 3 cents per kilowatt-hour, total charges per 100 pounds of milk would have been 11.4 cents for electric cooling.

One item of cost which has not as yet been definitely established is that of the rate of depreciation on the electrical equipment. In all of the reported costs, rate of depreciation charged was 10 per cent or more, with the possible exception of Oregon. Data, which the author has obtained on 25 electric household refrigerators in Indiana and Iowa, indicate that the average life of such equipment will considerably exceed 10 years. If similar conditions exist for electric refrigeration used with milk-cooling tanks a reduction in the costs will result. Corbett of Rhode Island stated that if cooling units and cold chambers should last 15 years the average cost of cooling 100 pounds of milk on the farms with wet systems would have been about 11 cents, instead of 12⅔ cents as reported.

The use of electric refrigeration for cooling milk offers many advantages to the producer who cools his milk to 50 degrees F. or less before shipment. Labor of handling ice is eliminated, a more nearly uniform temperature may be maintained automatically, rate of cooling may be faster especially if an agitator is used, and total cost may be no greater than for cooling with ice.

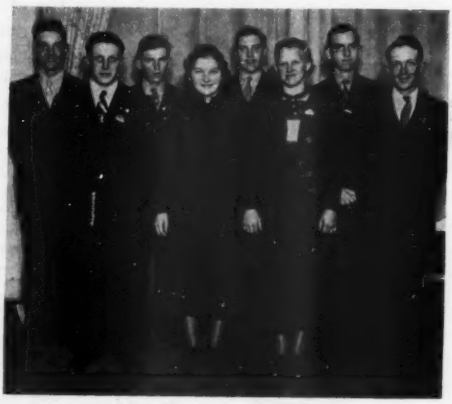
Westinghouse Sponsors Second 4-H Club Contest

BECAUSE of the success of the recent 4-H Club Rural Electrification Contest in which thousands of club members participated, the Westinghouse Electric and Manufacturing Company announces a similar contest to be held again this year. The completely electrified farm is the subject on which the members will compete.

The awards will be based upon the contestants' reports. If a report describes a farm with electricity, it should include floor plans of the house and other buildings showing locations of electrical equipment in use. If without electricity, a road map showing location of farm and its relation to the nearest "high line," plans of the buildings, places where electricity should be applied should be included. In addition, a story of 1,000 words or less on the "Advantages of Electrifying the Farm" should be written by the contestants.

The prizes are as follows: National prizes consist of three scholarships of $400, $300 and $200. Also, there will be ten sectional prizes with a week's trip to Chicago to the Sixteenth National 4-H Club Congress and prizes of $50 in merchandise for each state winner. The county prizes will be gold emblems.

As might be expected the winners of last year's contest came from various sections of the United States. They were as follows: (Reading left to right): Front: Eugene M. Wheeler, Greenleaf, Ore.; Miss Jean Lowder, Mt. Pleasant, N. C.; Miss Mildred Wood, Tempe, Ariz.; Donald Mosher, DeKalb, Ill. (National first prize). Back:



Smith Roland, Viola, Del; Turner G. Timberlake, Magnolia, Md. (National third prize); Paul H. Shaff, Comanche, Iowa (National second prize); Chas. W. Wilburn, Readyville, Tenn.

Meat Eaters

A negro hired by a movie studio was informed he was to do a comedy scene with a lion. "You get in this bed," said the director, "we'll bring the lion in and put him in bed with you. It will be a wow."

"Put a lion in bed with me!" shouted the negro. "No, sah! Not a-tall! I resigns right heah and now."

"But," exclaimed the director, "this lion won't hurt you, he was brought up on milk."

"So was I brung up on milk," wailed the negro, "but I eats meat now. Youall let me out o' heah."

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THE WORLD'S SIMPLEST ELECTRIC PUMP

ONLY one moving part. Operates without metal to metal contact. NOTHING TO WEAR OUT. Westco rust-proof patented bronze removable liners assure lifetime service from pump casings. Thousands of satisfied users. . . . MONEY-BACK GUARANTEE. Trouble-free running water to all ground floors and basement faucets. Westco pumps 38 per cent more water at lower pressure than its rated capacity without increasing electric current consumption. FREE detailed catalog.

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NO Belts Gears **NO** Valves Springs **NO** Pistons Leathers **NO** Pounding Hammering

275 gallons per hour Westco. Others to 3000 G.P.H. larger tanks available.

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PUMPS AND WATER SYSTEMS

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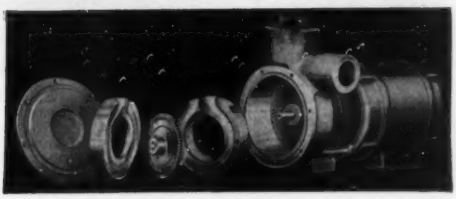

Disassembled view shows only one moving part—the impeller, with patented removable liners and casings.

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DEEP WELL SPECIALISTS

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✔ DEPENDABILITY
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✔ CAPACITY

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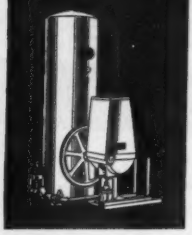
IF YOU want all the comforts and convenience that RUNNING WATER can bring you, be sure to get the water system best adapted to your individual needs. Much depends on your source of water supply and the amount of water you require.



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ELECTRICAL HOUSEKEEPING

Conducted by GAIL MEREDITH

WITH EGGS

EVERYBODY knows eggs. There is not, I suppose, in all the world another food that is cooked in so many different ways, over so many different fires, and by so many different peoples.

You feed them to the baby and you give them to his grandfather. When you are more than usually rushed and you come in just before meal time, tired and at your wit's end to know what to have for supper, a full egg basket in your refrigerator often holds the answer.

Eggs are pretty easy going food, too, by and large. It takes a careless cook to spoil an egg. Time will do it though, time or a sizzling fire.

Like any perishable food eggs need proper care. If you leave them out in a sunny pantry window and near a platter of ham or any strong smelling food, they will lose their flavor within a week. The heat and drying not only spoil the delicate taste of the egg, but they make the white watery and the yolks flat and mottled. But if you put them in you refrigerator in a temperature from 40 to 50 degrees, and away from strong odors, those eggs will stay appetizing and wholesome for several weeks.

Breakfast table eggs have to be fresh. Perhaps you can gather them every day for your own table, but if you are selling them for somebody else to use, too, keeping them cool until you deliver them is an important part of keeping a customer.

If you are a success with eggs, you know already that there is just one law that governs their cooking—they must be cooked slowly at a moderate, even heat. Too much heat and too rapid cooking make them tough and rubbery. That is why boiled eggs went out of style with food experts so very long ago.

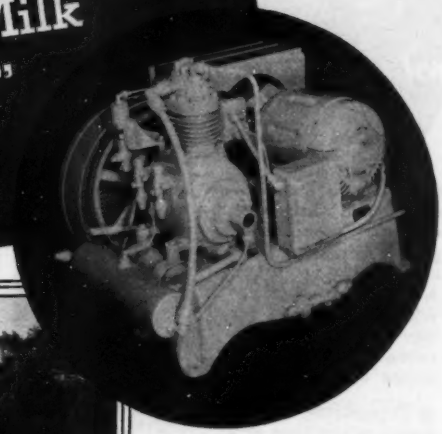
But that doesn't mean that your family need lose anything because of that. They won't if you

will just try cooking eggs like this on your electric range some day.

If there are six of you at your house and you think you had better cook eight eggs, put them in a pan with a tight cover. Add one teaspoon of

"Ice-O-Matic Milk Cooling Equipment Cuts The Costs of Cooling Our Milk More Than Half"

SAYS YETT'S DAIRY
Sevierville, Tennessee



Above—63 flexible styles of compressors ⅛ to 10 Horse Power—Electric or Gasoline driven. 250 flexible types and styles of cooling coils meet every requirement.

At Left—Herd of dairy cattle owned by Yett's Dairy at Sevierville, Tenn.

OUR herd consists of sixty-two Jersey cows" writes this outstanding dairy at Sevierville, Tennessee. "Milk production one hundred and twenty-five gallons a day. We have been in the dairy business ten years. Our herd started from one Jersey heifer.

"We have had experience from the bottom rung of the ladder in the dairy business, raising our own herd with the exception of our bulls which have been purchased from outstanding herds."

Ice Cooling Not Satisfactory
Ice-O-Matic the Solution

"We tried cooling our milk with ice and found it to be far from satisfactory. The Ice-O-Matic we have installed is the solution to our milk cooling problems. We find the Ice-O-Matic cooling equipment cuts the cost of cooling our milk more than half. And that means another step taken by us toward success in the dairy business."

Pays for Itself. Fits Every Size of Dairy

Good luck to you, Yett's Dairy! And to the many other enterprising and thrifty dairies who know that Ice-O-Matic pays for itself in the increased profits it returns dairymen—to say nothing of the saving in hard labor and uncertain results of old fashioned cooling methods!

Ice-O-Matic gets milk down to fifty degrees faster. It is the most flexible refrigeration you can buy. A wide range of styles and sizes. Electric or gasoline driven. Ten sizes of compressor units—⅛ to 10 H.P. Order refrigerating units complete with cabinet or order compressor and coils alone and build your own cabinet. Write today for complete information, giving the size of your herd, and whether you use electric or gasoline power. EASY PURCHASE PLAN, paying out of profits.

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ICE-O-MATIC
REFRIGERATION

WILLIAMS OIL-O-MATIC HEATING CORP.
Dept. 422, Bloomington, Illinois
World's Largest Specialists in Temperature Control

DEPENDABLE Running Water with AERMOTOR WATER SYSTEMS

● It is too expensive to experiment when selecting a water system. You want proved dependability. You can get it with **Aermotor Electric Water Systems** for they have proved themselves for years in homes everywhere.

● Dependable running water, at the turn of a faucet, wherever you need it, saves steps, time and money. It gives your family better and more healthful living. Best of all, with **Aermotor Water Systems** it is both easy to have and very economical.

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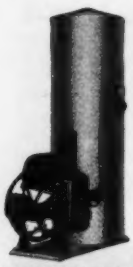

● Find out about this efficient equipment and the remarkable convenience of running water in your home.

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2500 Roosevelt Road,
Chicago, Illinois

I am interested in buying an **Aermotor Water System.** Send "Facts" Book.

Name .....

Address .....

Town ..... State .....

water for each of the first four eggs, and then one more, not for the pot as we used to say when we were making coffee, but one more for the next four eggs. Put the cover on tight, set the pan on any burner you like, and turn the current on high. As soon as the steam comes out under the cover, turn the switch off again, and take a look at the clock.

For the folks who like a nice soft egg, leave that pan on the burner for four minutes more. If they want them hard, leave them longer. Folks are so fussy about three minute, five minute, ten minute eggs, that I hesitate to recommend any definite time. But once you see how it can be done, you will be able to find by trying a few, just how long the eggs should cook.

I never knew but one cook who couldn't boil an egg—in days when boiling was done. That was Sarah McClintock. She married an Evans, a man who was fond of his morning egg, and fussy about it. She couldn't cook eggs to suit him. It got so she just held her breath when he picked up his knife to slice off the top of his eggs.

He would clip it off and poke at the white and dab at the yolk with his spoon, then sigh sadly. But one morning it all came out. This morning he didn't sigh; he whacked at his eggs as usual and

The best eggs are cooked slowly at an even, moderate temperature. This will bake on the stored heat after the biscuits and bacon are out.

cut one through about half way down. The yellow ball of the yolk crumbled under his knife.

Throwing down his napkin he glared at his wife.

"I tell you I like soft eggs, Sarah. Soft. These get harder every morning."

"Well, I don't know what more I can do," sobbed his bride. "I boil them and boil them and boil them and still they don't get soft."

Soft cooked eggs set away in the refrigerator and warmed up in hot water when you are ready

Eggs stored at a temperature around 50° will keep their flavor for weeks.

for them are a help in last minute dishes.

In the Circular "Why Not Eggs"" published by the Extension Service of the College of Agriculture at the University of Wisconsin, Miss Abby Marlatt, head of the Home Economics Department, makes these suggestions for using them.

With Spinach

Cook spinach in waterless cooker for five minutes. Chop it, mix it with cream and season with salt. Form it as a bed on which the eggs are placed and surround with brown gravy.

Eggs Barcelona

Cut tomatoes in half. Broil in pan in oven and serve a soft cooked egg on each. Garnish with shredded green pepper lightly cooked in butter.

Eggs in Tomato Baskets

Cut the tomato in halves, remove the seeds. Season with salt, pepper, and bits of butter, and bake in the oven. Fill with any flaked fish, crab, lobster, tuna, salmon—cooked in cream. Put the soft cooked eggs on top and cover with a cream sauce.

Perhaps you have grown up with the idea that poached eggs belong on toast, crackly and well buttered. It is hard to better the combination, I know, but Miss Marlatt discovered one in Belgium that offers an appetizing variety.

Carrots and Eggs

Scrape and slice thin a bunch of carrots—2 cups. Melt butter in stew pan. Add the sliced carrots. Cover with meat broth and cook until tender—15 minutes. In this poach three eggs until nearly done then set aside to finish without added heat.

There are a good many ways of baking eggs. You can put them on the broiling pan of your range and slide it in just before you take the biscuits out, you can drop them in buttered ramikins, or muffin rings; you can surround them with white sauce, or you can make them into souffles.

For a souffle, you know, you mix the slightly beaten egg yolks with a thick white sauce and minced chicken, or fish, ham, grated cheese, or any food you like, then add the stiffly beaten white at the last. Then you pour this mixture into a buttered dish and bake it in a 325 degree oven for three-quarters of an hour or an hour.

Miss Marlatt has her own way of frying eggs, too.

(Continued on page 28)

MORE LEISURE FOR EVERYBODY ON THE FARM

Century Single Phase Motors pioneered the use of reliable motor power on the farm—to save time and hard work Pumping Water, Grinding Feed, Grinding Tools, Mixing and other similar jobs that take longer when you do them by hand.

They have brought greater benefits and more comfort to thousands of farm homes—they have made life easier and provided added hours for recreation and leisure.

Century Single Phase Motors can be furnished in stationary or portable types in sizes from 1/4 to 40 Horse Power.

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MOTORS
UP TO 600 H. P.

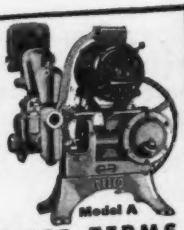
● A ready water supply at the turn of a tap! It's more than a convenience! It's a necessity that speeds and lightens countless tasks. It's protection against fire and sickness.

Delco Pumps bring you all these advantages at amazing low cost. They deliver water for the lowest possible cost per gallon—only a tiny fraction of a cent!

Don't do without the comfort — convenience and protection of running water when the cost is so sensationally low. Delco Pumps—in 32 and 110 volt—meet a variety of needs up to hundreds of gallons output per hour. There's a model to meet your requirements. See your local Delco Pump dealer for complete details. Or mail the coupon below.

DELCO WATER SYSTEM

Capacity 250 gallons per hour. Automatic. Operating pressure 20-40 lbs. For lake, well or cistern where lift not over 22 feet. Available in either 32 volt or 110 volt.



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LIBERAL FINANCE TERMS

UNITED MOTORS SERVICE Inc. EP-4
General Motors Building, Detroit, Michigan
My well is_____feet deep. Please send complete information on Delco Pumps.
Name_____
Address_____
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PRODUCT OF GENERAL MOTORS

"It is possible," she says, "to cook an egg so that it has the flavor of a fried egg and yet is almost as digestible as a poached egg. This is done by melting a small amount of butter in a frying pan which has a close fitting cover. Slightly brown the butter. Drop in the eggs, add one teaspoon of water, cover and cook on low. Enough steam will form to congeal the top of the egg so that it has an opaque appearance, and yet the bottom will be very tender."

Then there are scrambled eggs. I do not remember that any recipe for the famous Sunday night eggs at the White House has ever found its way into print, but here are some that sound as my grandmother used to say, "Fit for a king, too good for a —." Now what was it that woman used to say it was too good for? Oh, well, whatever it was, it couldn't have been our families, so we might as well try them.

Scrambled Eggs With Bacon

Cook in hot frying pan 2 half slices of bacon to each person keeping the pan tipped so the fat does not burn. As the bacon becomes crisp and brown, remove it to the warm platter. Set the frying pan off the burner and put into it with the fat an egg for each person. Stir the mixture quickly to mix the eggs and fat and then cook slowly until the mass is soft. Serve on toast with strips of bacon across each serving.

Scrambled Eggs with Peas

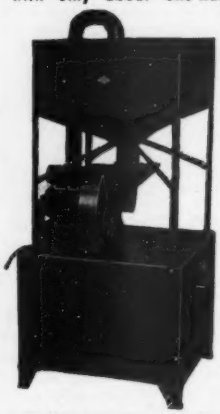
Cut bacon into inch squares and cook crisp. Add slightly beaten eggs, two eggs to a person, and one cup of peas to each eight eggs. Add seasoning to taste. Cook in frying pan over very low heat, stirring slowly until egg is thick.

Farm College Experts Endorse VIKING HAMMER Mill that allows you to

GRIND YOUR OWN FEED

At Low Cost - As You Want It When You Want It

Grinds up to 700 pounds of feed per hour with only about one-half kilowatt per hour.



Has automatic, non-fouling feed, so keeps right on grinding while you do other work. Has starting switch and device for overload protection.

Comes complete with ½-horsepower motor with extended shaft and four screens of different mesh that can be changed in one minute. Has extra attachment that will grind limited amounts of alfalfa hay, etc.

Write for complete information and what qualified authorities say after exhaustive tests. State if interested as a prospective dealer.

Viking Manufacturing Co.
Jackson, Michigan U. S. A.

For April

MRS. Etta Baker from Hickory, N. C., told us so vividly why she thinks drawing water is the hardest job on the farm that we are sending her five dollars this month.

The next contest deals with pin money. Anybody's pin-money. If we print, as the month's prize winner, your letter on "I earned this money myself," you will get five dollars more to add to your account.

The letters can be long or short, 200 or 500 words.

All letters submitted become the property of this magazine, and in the event of their subsequent publication, the writers thereof will be compensated for their contributions at space rates. This, however, does not apply to the prize winning letter of the month, for which the compensation is five dollars.

The letters should reach me on or before the 20th of April. Address them to Gail Meredith, 1026 Seminole Highway, Madison, Wisconsin.

My Job, Drawing Water

Come right in—sit down—so glad to see you. I will finish my job, then we can have a talk.

Excuse me while I fill the water heater. It takes so much water for the children's bath.

"Don't we have water works?"

Why no, I talked, begged, and even cried but no use.

There is no excuse. John put in electric power several years ago to run the lights. He has money to loan to our neighbors so that they can have modern conveniences but I am left out to do the hardest job a woman can do on a farm.

Yes, I like farm life but that water business. I am forever drawing water.

"How," did you say?

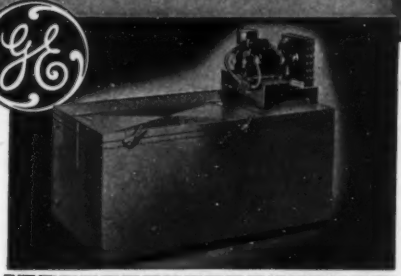
Why, by a chain and bucket. Well, come with me and you will see how it's done. The well is deep and it takes all my strength.

No thanks, I can do it myself. The chain is rusty and it will hurt your hands. The bucket slops. I have to stand away from the well-box to keep from getting wet.

Watch out! Here it comes.

Thank goodness, this pail will fill the heater. I draw most of the water for the stock.

ANNOUNCING... a complete line of G-E REFRIGERATED MILK COOLING EQUIPMENT ... at lowest prices in history!



FOR the first time all the advantages of the world's finest milk cooling equipment have been combined in a new line of G-E Refrigerated Milk Coolers for farmers. Compact and startlingly low priced, the line includes both wet and dry storage coolers. Self-contained... ready to plug in... in both 4-can and 6-can models. All-steel cabinets. Insulation sealed in steel. Built to stand up under severe conditions. Powered by the new G-E "ScotchGiant" electric refrigerating machine that assures long-life, low-cost operation. Safeguards quality, enables you to get better prices. Mail the coupon today!

GENERAL ELECTRIC

GENERAL ELECTRIC CO., Commercial Refrigeration Div., Sec. CZ4, Nela Park, Cleveland, O.
Please send me your *free* book on "Profitable Protection for Milk and Cream."

Name _____

Address _____

City _____ State _____

Yes, horses, calves, and hogs. When John is away I even carry it to the barn.

You say "It will kill you." I know it is not good for my health. Dr. Jones warned me not to work so hard.

I know that drawing water is my hardest job.

He said, "Cut it out—use your electric power—keep your heart engine for a long life."

I told him I had to work and it may get the best of me some of these days.

"I know how well you are fixed."

I wish I could say the same. You came to invite me to a party! I am sorry I can't go. So much work to do. You see how it is.

Must you go? Come again. Maybe I will not be so busy next time.

Good bye.

I wish I had some leisure. I am so tired, I would like to lie down, and rest. John will not be at home until nite. Chores—supper—dishes, bath time—wet kitchen—then mopping—dirty clothes to wash tomorrow—old wash board—when will these old-time ways end?

The future says "When the second one comes in on the job."

Etta Baker,
Hickory Rd., N. C.

No Prize Winner

She came into the police station with a picture in her hand.

"My husband has disappeared," she sobbed. "Here is his picture. I want you to find him."

The inspector looked up from the photograph. "Why?" he asked.

New

The clerk at the office for registry of births, marriages, and deaths was new to his job and not very well acquainted with the customary procedure. He was also slightly deaf.

"I want a certificate—" began the caller.

"What name?" asked the clerk.

"New—Thomas New."

"Pardon me, I didn't quite catch it."

"I'm New. New to you! New to everybody! New to the world!"

"What you want is a birth certificate," said the clerk, absently.

QUIET - - -
as a sleeping baby

DEMING WORM DRIVE (Fig. 562) Deep Well Water System

RUNNING WATER
YOUR FAMILY DESERVES IT

Exceptionally *quiet* running. All working parts fully enclosed for *maximum safety.* Long life of pump assured by thorough lubrication; hardened steel worm; phosphor bronze gear; ball bearings on crankshaft; and other features. *Cap. range from* 105 *to* 1140 *g.p.h.*

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43 Broadway, Salem, Ohio

Send FREE catalog of Deming Water Systems . . . for ☐ SHALLOW WELL ☐ DEEP WELL

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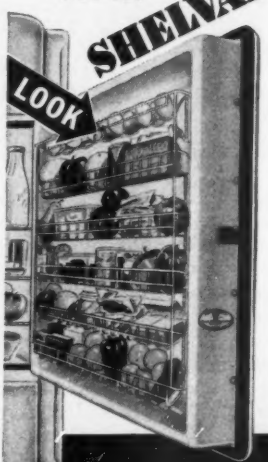
This Much More Exclusively in a SHELVADOR



MORE BEAUTY
ECONOMY
CONVENIENCE
USABLE SPACE
ACCESSIBILITY

EXCLUSIVELY IN
CROSLEY
ELECTRIC REFRIGERATORS

ON THE AIR

Conducted by JEROME J. HENRY

Egyptians Like Jim's Bee

UNCLE Jim McWilliams, who has been conducting his Question Bee on the air, has an eager group of Arabian fans in far off Cairo, Egypt. In a letter received from a missionary there, McWilliams was advised that hundreds of natives had formed a Question Bee Listening Club, even though the program arrives there at 2:30 in the morning.

"I have been most interested in your programs," Missionary I. D. Terman wrote. "I would like to have the fun of sending in some questions from Egypt. Hundreds of Egyptian friends have enjoyed your questions, or rather, the answers. Your voice sure does sound fine over the air."

• • •

A Tunesome Threesome

THE three young insurance clerks who came to radio six years ago to establish a name for themselves as one of the best trios on the air are still lending spice to three weekly network programs. Known as the Jesters, they are Wamp Carlson, baritone, and Guy Bonham, and Dwight Latham, tenors.

They entered radio as a joke. Back home, in Hartford, Connecticut, folks thought the singing, rollicking patter and instrumental music of the trio were excellent. The manager of station WBZ, Springfield, Massachusetts, thought so too, and he put them on the air.

Within three months they had arrived in New York and were starting their climb to radio heights. The Jesters write all their own dialogue and compose many of their songs. They can barely keep track of the instruments they use in their broadcasts. Offhand, they list the mandolute, accordion, guitar, ukelele, trumpet, vibraphone, clarinet, celeste, organ, ocarina, jews-harp, harmonica, and trap drums. What instruments they don't play, they imitate.

• • •

Studio Chatter

ELEVEN years ago a San Francisco man sat in his home listening to a radio program of morning exercises. Why, he thought, can't a program be devised for mental and spiritual exercise? And from that thought was born the Cheerio program, for ten years now an outstanding early morning network feature.

Mabel Albertson, comedienne and radio writer, upon sitting down to her desk to write, kicks off her slippers, insisting she can write better in her stocking feet.

Al Goodman began both his musical and business career at 17. By day he was a stenographer in a Baltimore office; by night piano player in a nickelodeon.

Secretary of Agriculture Henry A. Wallace is being heard weekly in the National Farm and Home Hour. He is the first cabinet member to be heard regularly in a radio program.

DOES SHE NEED THE EXERCISE?

A good dependable water system never fails to pay its way by increasing production on the farm and improving convenience, health and sanitation in the home. Enjoy the better living that water on tap assures.

Shallow Well Pumps from $43 up.

Deep Well Pumps from $80 up.

Easy terms can be arranged.

Write for catalog and information.

ELECTRIC
Water Systems
Cellar Drainers
Milk Coolers
Refrigerators
&
Water Softeners
SEPTIC TANKS

1503 EAST LAKE ROAD
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ERIE PENNSYLVANIA

Learn ABOUT THIS SENSATIONAL NEW WASHER

HORTON KLEEN ZONING

MORE SANITARY washings; cleaner, whiter, better looking clothes are assured by Horton Kleen-Zoning. This entirely new way to build washers prevents sticky, insanitary accumulations; makes it easy to keep the tub and agitator spotlessly clean and hygienic.

Horton long-stroke agitation means faster, more thorough washing; many other exclusive features.

Free! Literature pictures and explains what Horton Kleen-Zoning means to you. Send coupon now.

MAIL COUPON Now!

HORTON MANUFACTURING CO.
416 Osage St., Fort Wayne, Ind.
Without obligation please send literature on Kleen-Zoning and Horton Washers.
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Safer SEWAGE DISPOSAL

for Rural Homes

Know it by its exclusive shape. Gives longer, slower flow inside tank, more thorough sewage digestion.

San-Equip

MASTER Septic Tank

More dependable disposal . . . plus GREATER SAFETY for your health . . . especially on farms where spring or well water is liable to become contaminated from an inadequate or unreliable septic system. The San-Equip Master Septic Tank gives years of trouble-free service.

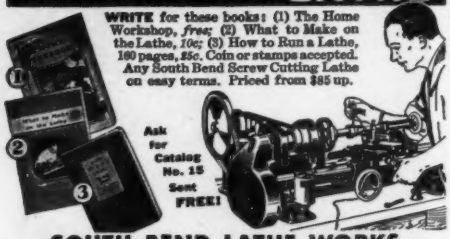
New type intake lessens danger of clogging. Don't risk dug-up lawns . . . or walls, furnishings and floors damaged by clogged drains. Fresh air intake extending above ground permanently marks location of tank . . . provides access to intake without digging. House line is automatically vented, sealed against dangerous unpleasant gases. Requires less digging. Lowers installation cost. Other exclusive features.

Write today for Booklet SAFE SEWAGE DISPOSAL

SAN-EQUIP INC.

404 E. Brighton Ave., Syracuse, N. Y.

WHAT TO MAKE *and how to make it* ON A LATHE



WRITE for these books: (1) The Home Workshop, *free;* (2) What to Make on the Lathe, *10c;* (3) How to Run a Lathe, 160 pages, *25c.* Coin or stamps accepted. Any South Bend Screw Cutting Lathe on easy terms. Priced from $85 up.

Ask for Catalog No. 15 Sent FREE!

SOUTH BEND LATHE WORKS

328 E. Madison Street — South Bend, Indiana, U. S. A.

Questions and Answers

Conducted by R. U. BLASINGAME

Size of Motor for Meat Grinder

Question: *Being a reader of* ELECTRICITY ON THE FARM *for a number of years, I am interested in the question and answer part of your magazine very much. May I, therefore, ask a question?*

Will a ½ h.p. electric motor have enough power to run a No. 32 Enterprise meat grinder? What should be the speed of such a grinder?

M. R.

Answer: My experience with meat grinders is somewhat limited. However, I have a friend who has a meet grinder of the No. 32 size made by the Braun Company, Philadelphia, Pa. It has recently been equipped with a "Standard Bowl." This grinder requires a 2½ h.p., 220 volt, 1,725 r.p.m. electric motor. This friend said that some years ago he had a No. 22 Enterprise grinder which required a ½ h.p. motor. The Braun grinder to which I refer is back-geared and the gears are so enclosed that it is impossible to count the teeth. Therefore, I cannot say exactly how fast the grinding element of the machine operates.

Heating Stock Water

Question: *I would like to know if I could use a 60 to 70 ft. length of soil heating cable in my stock tank to prevent it from freezing over. If this is practical, how much electricity would it consume in an hour? The tank is made of concrete. It is 4 feet wide, 8 feet long and 2½ feet deep. I believe that a small amount of heat would help a great deal.*

I am interested in electriicty as it can be controlled at will, whereas a fire burns too fast, or goes out.

L. A. N.

Answer: Electricity is a very convenient and economical source of heat for a great many uses, but there are cases, such as heating a large uninsulated open tank, when its use is not advisable. The heat lost to the air from a tank such as you describe is very great and a 60-foot length of hot-bed heating cable would have very little effect

(*Continued on page* 34)

First Choice by Every Test!

WARNER

Electric Brooders

350 Chick Size: 48 x 50". 800 w. $24.50

500 Chick Size: 48 x 72". 1000 w. $34.50

Triple insulation conserves heat. Improved air circulation eliminates moisture condensation.

After accurate tests of 14 different brooders Brutus Bros. Pine Village, Ind., install 56 Warner Electric Brooders. F. A. Brenner, Lakeville, Ind. brooded 425 chicks eight weeks, at total cost for 221 k.w. hours of $4.42. Warner Electrics pay back their cost on the first brooding. Manufactured by Warner Brooder and Appliance Corp.

Send Orders and Inquiries to Sales Division

THE NATIONAL IDEAL CO., 914 Summit, Toledo, Ohio

Illustration of CHROMALOX HEAT UNITS —with Chrome Steel Reflectors Two-Way Air Control Thermostatic Heat Control Perfect Ventilation Unconditional Guarantee

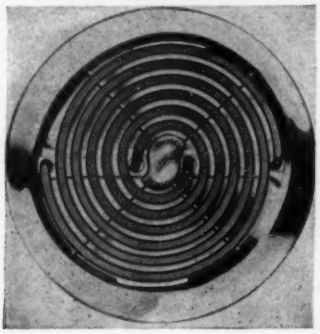
What's New

Reviewed by T. E. HIENTON

Names and addresses of manufacturers of the articles described in this column will gladly be furnished upon request. Address your requests to What's New Department, ELECTRICITY ON THE FARM, *24 West 40th Street, New York, N. Y.*

Electric Cooking Unit

Ten years ago electric cooking did seem slow to the farm housewife accustomed to speeding up the cooking of a meal by a handful of cobs liberally covered with kerosene. Improvements in design and increased wattage of cooking units together with new types of cooking utensils have eliminated this criticism by farm homemakers who are acquainted with electric ranges of recent years.



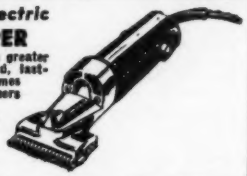
A new type of unit, the recent product of a middle western manufacturer, is even faster than the units previously produced. The shape of the new coil is flat on the top and round on the lower side, making it 10 per cent faster in performance according to the manufacturer. Terminals of the new units are protected by sealing in glass to prevent the entrance of food or other material. Further protection is offered by connecting the live wires to the center of the terminals, placed below the center of the pan, and the grounded or neutral wire to the two outer terminals.

"Hello, Sam! Got cut again, I see."
"Yes, sah. I done got carved up wid a razor."
"Why don't you keep out of bad company, Sam?"
"'Deed I'd like to; but I ain't got 'nuf money to get a divorce."

Fastest, Finest! *Electric*

ANIMAL CLIPPER

Preferred the world over for its greater speed, ease of handling, rugged, lasting durability. Has 2 to 5 times as much power as other clippers of this type.



STEWART CLIPMASTER

Exclusive Stewart design ball-bearing motor is air cooled and entirely encased in the insulated **EASY-GRIP** handle that is barely two inches in diameter. Completely insulated—no ground wire required. The fastest clipping, coolest running, easiest-to-use clipper for cows, horses, dogs, mules, etc. Stays sharp longer. A $25 value for $16.95 complete. Slightly higher west of Denver. 100-120 volts. Special voltages slightly higher. At your dealer's or send $1.00. Pay balance on arrival. Send for FREE catalog of Stewart electric and hand power Clipping and Shearing machines. Made and guaranteed by Chicago Flexible Shaft Company, 5524 Roosevelt Road, Chicago, Illinois. **47 years making Quality products.**

ELECTRICALLY OPERATED DE LAVAL SEPARATORS AND MILKERS

No equipment a dairy farmer can own will give greater profit and satisfaction than De Laval Separators and Milkers, both of which can be operated by electricity whenever desired.

There are now thousands of De Laval Milkers in use throughout the world, milking millions of cows with splendid results. The De Laval Milker will do your milking in at least half the time, and do it better than it can be done by any other method.

When it comes to separating, there is nothing that can compare with a De Laval Separator. It skims cleaner, runs easier and lasts longer than any other make. Made in 16 styles and sizes for every need and purse.

See your De Laval Dealer or write nearest office below.

THE DE LAVAL SEPARATOR CO.

New York — 165 Broadway
Chicago — 427 Randolph St.
San Francisco: 61 Beale St.

SEE THE **BURKS**

Only ONE MOVING PART

SELF PRIMING SUPER TURBINE
WATER-SYSTEM
BEFORE YOU BUY

Select Your New Pump Or Water System On Performance Record And Superiority Of Construction In The Burks Patented Design There Are

NO Leathers, Pistons, Pulleys, Chains, Cranks, Valves, Liners, Gears, Belts

The BURKS Shallow Water System Lifts Water 28 Feet

THE BURKS PROVIDES
Greater Fire Protection and Larger Hourly Pumping Capacity
New Super Powered Motor Eliminates Radio Interference

The New BURKS Auto-Built Deep Well Pump Is Recommended for Depths Below 28 Feet

DECATUR PUMP COMPANY ● DECATUR, ILLINOIS

We are interested in the Burks (one moving part Pump). Please send full particulars. Who is the Burks dealer in this community?

WE HAVE A ☐ SHALLOW ☐ DEEP WELL
ELECTRICITY IS FURNISHED BY.....
SIGNED .....
ADDRESS .....
TOWN .....

DECATUR PUMP COMPANY ● DECATUR, ILL.

Information and Catalogs—FREE

● ***Readers—we are glad to help you secure catalogs and descriptive literature on electrical appliances and equipment. It is a FREE service and NO OBLIGATION is involved.***

● ***When seeking information about any piece of equipment or material you are planning to buy, first look through the advertisements in this issue. They are your best guide.***

● ***Then, if you do not find what you want,—use the handy coupon below, listing clearly and exactly the items on which you want further information.***

___Animal Clippers	___Lawn Mowers
___Bench Saws	___Light for Plant Growth
___Better Sight Lamps	___Milk Coolers
___Bottle Washers	___Milking Machines
___Brooders	___Motors
___Bunch Tyers	___Paint Sprayers
___Burglar Alarms	___Pasteurizers
___Churns	___Poultry Fount Warmers
___Clocks	___Radios
___Clothes Washers	___Ranges
___Coffee Makers	___Range Heating Units
___Corn Shellers	___Refrigerators
___Cream Separators	___Roasters
___Dairy Sterilizers	___Septic Tanks
___Dishwashers	___Sewing Machines
___Drills	___Soil Heating
___Egg Cleaners	___Soldering Irons
___Egg Graders	___Spray Plants
___Ensilage Cutters	___Tea Kettles
___Feed Grinders	___Toasters
___Feed Mixers	___Threshing Machines
___Flat Irons	___Time Switches
___Floodlights	___Tool Grinders
___Food Mixers	___Ultraviolet Light
___Hay Choppers	___Vacuum Cleaners
___Hay Hoists	___Vegetable Washers
___Ice Cream Freezers	___Ventilators
___Incubators	___Waffle Irons
___Insect Killers	___Water Heaters
___Ironing Machines	___Water Softeners
___Irrigation Equipment	___Water Supply
	___Woodworkers

FREE INFORMATION COUPON

ELECTRICITY ON THE FARM

Readers' Service Dept.
24 W. 40th St., New York

Without cost to me, please have manufacturers send complete information on the following Electrically Operated Equipment which I am thinking of buying.

.....
.....
.....
.....
.....

My name is .....

Address .....

I get electricity from .....

..... 4-37

Questions and Answers

(Continued from page 32)

upon the water temperature. Also, it is advisable to use an immersion type of electric water heater for such purposes rather than hotbed cable which is designed for soil heating. Immersion type of electric heaters will withstand more severe usage than the cable.

Pump Cut-Off

Question: *I have a small air tank, an air pump an a quarter horsepower, 25 cycle motor. How can I have the motor fixed so that it will automatically shut off when the pressure reaches the required amount? I would also like this same question answered in connection with a water pressure tank I am about to install.*

Also, can an automobile horn motor be arranged so that it can be run on 25 cycle current?

P. H. A.

Answer: You may obtain a pressure controlling switch from any company manufacturing water systems and pumps.

Occasionally one reads of some ingenious person building some kind of electric motor from the parts of another motor of entirely different type. There are cases when this may work out satisfactorily but generally the finished product is inefficient and often unsafe. Also, the time spent tinkering is very likely to be out of proportion to the value of the finished job. Such jobs should be done in shops equipped with both the machinery and personnel to do them correctly. Without examining the horn motor in detail, it would be impossible to advise you on this matter.

CLASSIFIED ADVERTISING

EXTRA PROFITS ARE YOURS WHEN YOU USE LYON ELECTRIC BROODERS. These well proven brooders turn out healthy, hardy chicks at low cost. Write for FREE CATALOG OF ELECTRIC POULTRY SUPPLIES. Fan brooders and other types, incubators, time switches, water heaters, burglar and fire alarms, supplies for home-made equipment. LYON ELECTRIC CO., DEPT. EF, SAN DIEGO, CALIF. Pioneers of Successful Electric Brooding.

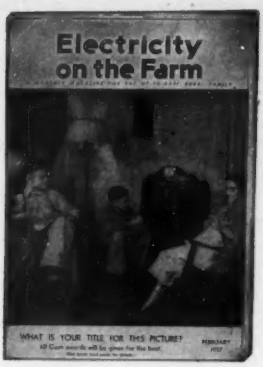
"RAISE GIANT FROGS"! We buy! Start with small pond, expand with increase. Men and Women starting in every state. See what others already doing. Free frog book explains special offer to beginners. AMERICAN FROG CANNING CO. (162-D) New Orleans, La.

WRITE FOR BROWER'S New Big Supply Catalog and Poultry Guide. Shows largest line of poultry equipment in world; over 425 items; including Electric Fountains, Brooders, Incubators, Lighting Devices. Filled with poultry information. Low prices—Big Savings—Write today. BROWER MFG. CO., Dept. N30, Quincy, Ill.

OUR SANITARY ELECTRIC BROODERS operate even on a house meter MUCH cheaper than gas hovers, etc. Defects of all brooders combined eliminated. Amazing results with chicks, turkeys, quail. Five sizes, also battery brooders. Literature Free. SAUER BROS., MFRS., 14820-M Foothill Blvd., Oakland, California.

DEMAND ELECT-O-STAT, a highest quality brooder at $21.75. Fifty-two inches square, covers 2,700 square inches uniformly heated brooding area. Extremely economical, with every desirable feature. Benefit by our unequalled experience as the World's Largest Brooder Manufacturer. Also, Makomb Contact Heat Batteries, Incubators, Water Warmers. THE MAKOMB LINE, Macomb, Ill.

COVER TITLE CONTEST



FEBRUARY COVER

Why Not Participate in This Month's Contest?

HERE ARE THE RULES

Ten cash prizes will be awarded for the 10 best titles for the picture on the front cover of this magazine.

The first prize will be $20 cash, and nine second prizes of $2 in cash will be awarded.

In case of a tie, each winning contestant will receive the full cash prize to which he or she is entitled.

Titles should be brief—the shorter the better.

All members of the farm family to whom this magazine was sent may submit titles, but each contestant may submit only one title.

Question "A" must be answered.

Entries must be sent to the Title Editor, ELECTRICITY ON THE FARM, 6 North Michigan Avenue, Chicago, Illinois, before May 1st.

Winning names and titles will be announced in the June issue.

Send your title on the coupon or make out a similar form on a plain sheet of paper or government postcard.

Awards for February Contest

First Prize—$20

"Electricity lights and delights the family circle."

OCTA W. FOSTER, Box 389, Smithfield, Ohio

Nine $2.00 Cash Prizes

"No A's to charge, no B's to buy,
Just turn the switch and control the sky."
MRS. S. S. SIMONS, R. 1, Munith, Mich.

"Two lucky boys who'll never roam,
Their 'great adventure' is right at home."
MRS. JOHN C. VANCE, R.F.D. 2, New Wilmington, Pa.

"Contented hour—brought in by electric power."
MRS. WM. TROWBRIDGE, R.F.D. 4, Dowagiac, Mich.

"Night on the Farm is a Fairy hour
Since electric cables bring the power."
MRS. JULIA S. SCHWARTZ, R.F.D. No. 2, Corinth, Miss.

"A flick of the finger, a turn of the dial,
Electricity does the rest, as you see by their smile."
VIOLETTE NELSON, Route 1, Box 95, Maple, Wis.

"Information and recreation,
Through the wonders of electrification."
MRS. J. V. STONE, R.F.D. 1, Durham, Okla.

"World news and wholesome fun,
The electric radio brings to everyone."
MRS. FRED W. MOSER, R.F.D. 4, Upper Sandusky, Ohio

"Indirect lighting and amusement galore
Keep our farm families happy—they seek for more."
MRS. W. F. HOWELL, P. O. Box 466, Lancaster, S. C.

"Electrically equipped and up to the minute;
Light and amusement shines within it."
MRS. MILDRED BAKER, R.F.D. 2, Newport, N. Y.

My title for the April Front Cover picture of ELECTRICITY ON THE FARM is.....

.....

.....

(a) What is the most interesting and unusual application of electricity being made on your farm?.....

.....

.....

My name is.....R.F.D. .....

Post Office.....County.....State .....

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ELECTRICITY ON THE FARM
24 West 40 Street
New York, N. Y.

Return Postage Guaranteed

CAN A FARM WIFE CARRY 37 TONS?

SHE MUST . . . unless the farmhouse has **RUNNING WATER**

An average of seven buckets of water (each weighing about 29 pounds) every day in the year . . . 37 tons . . . what a job! Such drudgery can be ended with cheap electricity pumping running water at a cost of a few cents for 1,000 gallons.

ASK YOUR POWER COMPANY

or your water system dealer if you need further information. Or, if you prefer, address your inquiries to ELECTRICITY ON THE FARM, *24 West 40th Street, New York, or 6 North Michigan Avenue, Chicago.*

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